

**ABSTRACT**

Process for the preparation of malted cereals, wherein the steeping step includes one or more wetting stages at a temperature and 30° C preferably between 10 and 20° C, until the material has a moisture content between 20 and 60% by weight, preferably between 38 and 47%, wherein after a germination period between 2 and 7 days, preferably between 3 to 6 days at a temperature between 10 and 30° C, preferably between 14 and 18° C, the steeped and germinated cereals are preferably kilned by increasing the temperature to values between 40 and 150° C until the material has a moisture content between 2 and 15% by weight, and wherein one or more microbial cultures selected from the group consisting of one or more bacteria and/or one or more activated spores are added in one or more times during the process.